

Happy Level 1. We hope you are just as happy as we are about being Covid-19 free. What a great nationwide effort!

In this week's newsletter, we have a reminder about our ongoing sale with fantastic discounts across all sale items. We are also introducing a new pie flavour, and sharing a delicious recipe brought to you by our team member Clive.





Save 26%

~~\$11.50 NZD~~

\$8.50 NZD

Eva Extra Virgin Olive Oil
500ml
EVA



Save 24%

~~\$2.50 NZD~~

\$1.90 NZD

Potatoes Agria 1kg Bag
Fresh Produce



Save 28%

~~\$11.00 NZD~~

\$7.90 NZD

Laundry Liquid Eucalyptus
500ml



\$4.90 NZD

Basil Pesto 100g
Pasta Doro

[Start Shopping](#)



Our clearance sale is still happening in-store. Come and check out some amazing deals on women's and men's clothing, accessories, shoes, toys, and houseware.



Kids educational toys
Starting from \$4



Gift cards selection
Starting from \$3



NEW VEGAN PIE

We have a new addition to our delicious pies!

A new vegan pie is now available in-store. Yummy flaky pastry filled with brown lentils, potatoes and turmeric - seriously good.

PIE + HOT DRINK DEAL \$9.90

Available daily from 11:30am to 12:30pm



Meet Clive Smith!

Clive is our warehouse and procurement superstar. He has been part of The Headwaters team for nearly 3 years.

Clive is a very talented GY local. He loves to write, and has published a book called *Nine One Oh!* (Available at Amazon). He also plays the piano/keyboard in the local band "Still Breathing".

They also play for the old folks at the hospice in Queenstown. You have most likely seen Clive around Glenorchy, always with a great smile and a fantastic sense of humour. Clive and his wife Jan love living in Glenorchy, exploring the beautiful tracks in the area, and being part of such a wonderful community.

He has kindly shared with us a yummy Thai style chicken recipe that he likes to make at home. Check out his recipe below and let us know what you think.



Thai Style Chicken

Serves 4

Ingredients

Part 1

- 4 chicken breasts (300-400g)*
- 2 tbsp oil*
- 1 tsp garlic - finely chopped or minced*
- Spring onions, sliced*
- ¼ tsp chilli powder, or real chillis*
- 1 Tbsp fish sauce or light soy sauce*
- 2 Tbsp rice or wine vinegar*
- 2 tsp sugar*

Part 2

- ½ cup water*

1tsp instant chicken stock

1 tsp cornflour

Part 3

Thai chilli sauce to taste (¼ - ½ cup)

Coriander or basil chopped – ½ cup or as required.

Instructions

Slice chicken breasts crosswise into slices. Mix chicken with Part 1 and marinate – you can get this ready in the morning and leave in the fridge all day.

Heat wok or pan & cook over heat, add chicken stirring all the time for about 2 minutes until chicken is white (do not cook fully). Remove chicken from the pan & keep warm.

Add Part 2 & stir until thickened - about 30 seconds.

Return chicken to the pan & mix with Part 2.

Add Part 3 & toss lightly before serving on rice or noodles.

This is a very quick and easy meal to cook and a favourite. You can also add small sliced vegetables to the dish – e.g. sliced carrot, broccoli, mushrooms, snow peas etc. Cook first and put aside – add with chicken.

Happy cooking!

Clive

Wishing you all a great weekend ahead!

Mrs Woolly's General Store Team